

COCKTAILS

They Call Me The (B) Rambler 12

Blue Coat Gin, fresh blueberries, lemon, mint

Cilantro Picante 11

Jalepeno tequila, lime, fresh cilantro, agave, mezcal spray

Ginger Roadhouse 11

Buffalo Trace Bourbon, Domaine de Canton ginger, orange, ginger beer

Old Fashioned Banana Hammock 12

Banana infused bourbon, mole bitters, clove, demerara sugar

Summer Garden Pimms Cup 11

Pimms, Cynar, rosemary, lemon, cucumber

The Vagabond 13

Bacardi rum, Rittenhouse rye, Fernet Branca, Velvet Falernum, lime

We're happy to make classic and custom cocktails, just ask your server!



APPETIZERS

Barnegat Sea Scallop Crudo 14

White soy sauce, yuzu juice, green chili, cucumber

Two Barn Farm's Field Greens and Fennel Salad 11

Black plums, scallions, gf ginger-soy dressing

Salad of Organic Romaine Lettuce 10

Organic watermelon radishes, lemon-anchovy dressing

Shaved Local Zucchini and Squash Salad 13

Pecorino Romano, black pepper, hazelnuts, fresh mint, six minute egg

Two Barn Farm Heirloom Tomato Salad 13

Hand dipped ricotta, red wine pickled onions, fresh basil, chili paste, focaccia croutons

Grilled Georgia Peaches 14

Prosciutto Americano, wild arugula, toasted almonds, hibiscus

Grilled Avocado and Organic Cantaloupe Bowl 13

Koshihikari rice, GF soy, fresh horseradish, scallions, quinoa-pumpkin seed crumble

Octopus a la Plancha 16

Black garlic, spicy fingerling potatoes, classic aioli

Blackened Berkshire Pork Cheek Bowl 13

Koshihikari rice, whole grain mustard soy, scallions

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Vegetarian or Vegan?
Let us know- we're happy to cook for you!
Please alert your server of any dietary restrictions,
preferences or allergies.



MAINS

Summer Vegetable Green Curry Bowl 19

Coconut green curry, lime pickled onions, cucumbers, Koshihikari rice

Miso Grilled Organic Salmon 29

Local sweet corn, cherry tomatoes, snap peas, gluten free Japanese soy

Grilled Maryland Yellowfin Tuna 29

Two Barn Farm eggplant relish, shishito peppers, golden tomato-saffron vinaigrette

Slow Cooked New Hampshire Cod 30

Lemongrass risotto, Calabrian creamed Two Barn Farm kale, radish sprouts

Squid Ink Spaghetti 24

Broken Barnegat sea scallops, spring onions, garlic scapes, Calabrian chilis, XO sauce

Bucatini Pasta 24

Preserved tomatoes, house-made fennel sausage, local kale, Parmigiano-Reggiano

Grilled Amish Farm Chicken 24

Harissa-spiced organic carrots, chili-lime yogurt

Slow Roasted Heritage Pork Shoulder 27

Summer vegetable panzanella, roasted sweet onion jus, salsa verde

Grilled Prime NY Strip Steak 39

Fingerling potatoes, Romano beans, hard boiled egg, kale, fresh basil, J Hill steak sauce



SIDES

Warm Fingerling Potatoes 8

Fresh romano beans, hard boiled egg, basil, Parmigiano-Reggiano

Chilled Sugar Snap Peas 8

Mint, ginger pickled onions, Japanese green chili paste

Local Sweet Corn Succotash 8

Jon's cherry tomatoes, pole beans, basil

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GLASS WINE

GL/QT

SPARKLING

Blanc de Blanc Brut, Pol Clement NV Loire Valley, FR 9

Pinot Noir Rose, Gruet "Sauvage" NV, New Mexico, USA 9

Organic Ruby Red Grapefruit Wine Spritzer, Ramona, IT (250 ml) 10

WHITE

Organic Pinot Grigio, Tiamo '17 Sicily, IT (draft) 7/10

Organic Gruner Veltliner, Pratsch '17 Lower Austria (draft) 9/13

Sauvignon Blanc, Les Hexagonales '17, Torraine FR 9/13

Chardonnay, Pacificana, '18 Central Valley, CA 9/13

Riesling, Thanisch '16 Mosel, DE 9/13

ROSÉ

Syrah Blend, Terra Vecchia '17 Corsica, FR 9/13

RED

Pinot Noir, Vinum "V Series" '16 Monterey, CA (draft) 8/11

Petit Syrah, Vinum, "Clarksburg" '15, CA (draft) 9/13

Baby Amarone, Gran Passione, '16 Veneto, IT (draft) 7/10

Malbec, Revolution Wine Co. "El Libre" '17 Mendoza, AR 9/13

Cotes du Rhone, Dom. Brusset "Laurent B." '17 FR 10 /14

Cabernet Sauvignon, Barrel Head "the Trip" '16, Lodi, CA 10/14

GL= glass

QT= quarter liter

BEER

Flight of Four, Choose four draft beers, 5 ounce glass per beer 10

Vienna Lager, Yuengling, 4.4 ABV Pottsville, PA 4

Pilsner, Czig Meister “Carriage Maker” 5.1 ABV Hackettstown, NJ 6

Extra Pale Ale, Conclave “Isolation: Mosaic” 6.0 ABV, Flemington, NJ 8

Belgian Ale, Flounder, “Lunatic” 7.5 ABV, Hillsborough, NJ 8

American IPA, Riverhorse “Hippotizing” 7.5 ABV, Ewing, NJ 6

Nitro Milk Stout, Carton Brewing, 4.0 ABV, Atlantic Highlands, NJ 8

BOTTLES AND CANS

Hard Cider, **Ironbound**, 5.2 ABV, Asbury, NJ 6

Belgian White, **Allagash**, 5.0 ABV Portland, ME 7

Belgian White, **Blue Moon**, 5.4 ABV Denver, CO 7

Imperial Pilsner, **High Point Brewing** “Ramstein”, 7.0 ABV Butler, NJ 7

Pilsner, **Stella Artois**, 5.0 ABV Belgium 7

Pale Lager, **Corona Extra**, 4.5 ABV Mexico 5

Light Pale Lager, **Corona Lite**, 4.5 ABV Mexico 5

Light Pale Lager, **Miller Lite**, 4.2 ABV Milwaukee, WI 4

Pale Sour Ale, **Ommegang**, 6.9 ABV Cooperstown, NY 8

Pale Ale, **Spellbound**, 5.5 ABV Mt. Holly, NJ 7

Citra IPA, **Evil Genius**, Stacy’s Mom, 7.5 ABV Philadelphia, PA 6

American Pale Ale, **Sierra Nevada**, 5.6 ABV Chico, CA 6

IPA, **Forgotten Boardwalk** Shore Shiver, 6.9 ABV Cherry Hill, NJ 7

India Pale Ale, **Ballast Point** Sculpin, 7 ABV San Diego, CA 6

India Pale Ale, **Dogfish Head** 90 Minute 9.0 ABV Milton, DE 7

Double IPA, **Stone** Fear. Movie. Lions 8.5 ABV Escondido, CA 10

Imperial IPA, **Neshaminy Creek**, 8.5 ABV Croyden PA 8 (16oz)

Helles Bock, **Rogue** Dead Guy, 6.5 ABV Newport, OR 7

Belgian Tripel, **Jersey Girl**, King Gambrinus, 10.0 ABV Hackettstown, NJ 10

Imperial Stout, **Weyerbacher** Chocolate Pretzel, 12.7 ABV Easton PA 15

Gluten Free IPA, **Glutenberg**, 6.0 ABV Montreal, CA 7.5 (16oz)

BAR FAVORITES

Cured in America 16

Prosciutto Americano, Coppa, Finocchiona, Chorizo, toast & pickles

Cheese Plate 15

Humbolt Fog, Porter, Pierre Robert, Pecorino Toscano, quince, toast

Hand Dipped Ricotta 8

Apple Ridge Farm sesame sourdough, Thai chili, olive oil, sea salt

Heirloom Tomato Toast 7

Two Barn Farm tomatoes, olive oil, sea salt, sesame sourdough toast

Blistered Local Shishito Peppers 8

GF soy sauce, lemon, sea salt, olive oil, toasted pumpkin seeds

Jon’s Eggplant Relish 8

Spring onions, red peppers, capers, anchovy, sesame toast

Salad of Local Spiced Roasted Organic Carrots 8

Harissa, green chili yogurt, lime pickled onions

Chilled Sugar Snap Peas 8

Mint, ginger pickled onions, Japanese green chili paste

Vietnamese Style Summer Rolls (pair) 10

Shaved organic root vegetables, mango,
organic GF black soybean noodles, exotic herbs

Crispy Kennebec Potatoes 7

J. Hill’s hot sauce, lemon *(malt vinegar powder optional)*

Wood Grilled Bar Pies

White Pie- ricotta, organic kale caesar salad, Parmigiano Reggiano 13

Add house-made Mangalitsa lonza (dry aged pork loin) + 4

or

Margherita Pie- preserved cherry tomatoes, fresh mozzarella,
fresh basil, olive oil 12

Add house-made fennel sausage and kale + 4

Grilled Market Fish Tacos 12

Mango, fresh cabbage slaw, spicy mayo, lime

Berkshire Pork Cheek Bowl 13

Koshihikari rice, whole grain mustard soy, scallions

Juniper Hill’s “Bánh mì” Beef Burger 13

Happy Valley Beef, spicy mayo, mango, pickles, potato roll,
crispy potatoes *(malt optional)*

American Cheese Burger 12

Happy Valley Beef, house pickles, lettuce, crispy potatoes *(malt optional)*

Crispy Chicken Sandwich 10

Lettuce, cucumber, buttermilk ranch, crispy potatoes *(malt optional)*



BAR

Simple. Seasonal. Ingredient-Forward.

Our passion for great ingredients is exceeded only by our excitement to share them!

We work collaboratively with local farmers, growers and fishermen to ensure we are serving interesting and diverse seeds and breeds, raised cleanly and harvested at their peak.

By blending local ingredients with items from around the world, we deliver food you can feel good about eating and know it is prepared with love.

HAPPY HOUR

3- 6 PM TUESDAY-SUNDAY

DRAFT CRAFT BEER \$5

DRAFT WINES BY THE GLASS \$7

HOUSE CLASSIC COCKTAILS \$7

Margarita- tequila, lime, salt

Mojito- Rum, lime, mint

Sidecar- Cognac, lemon, orange liqueur

Aperol Spritz- sparkling wine, club soda, orange

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SUPPER



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